Lunch

Wedding Package

2020
Lunch

For an elegant daytime wedding celebration treat your guests to the following:
- A 30-minute Hors d’Oeuvre Reception
- 3 hours hosted bar with beer and wine service
- 3-course Plated or Buffet Lunch
- Prosecco Toast
- A custom buttercream wedding cake from Ana Paz or Designs By Edda
- Freshly Brewed Regular or Decaffeinated Coffee and Selection of Hot Teas

PASSED HORS D’OEUVRES SELECT 3

FROM THE SEA
Za’atar Spiced Salmon Cakes Cucumber Mint Yogurt, Chermoula
Ahi Tuna Tartare Plantain Chips, Edamame Hummus, Sweet Chile Vinaigrette
Seared Albacore Nicoise Crispy Potato, Roasted Pepper Puree, Fresh Basil, Kalamata Olive Tapenade
Coconut Fried Shrimp Tropical Marmalade
Thai Shrimp Popper Spicy Coconut Chile Sauce
Shrimp Scampi Truffled Risotto Cake
Lobster “BLT” Crostini Lobster Salad, Avocado, Bacon, Lettuce & Tomato
Crab, Leek & Herb Cake Preserved Lemon, Chive Crème Fraîche

01/2019

All prices are subject to 22% Service charge and 9% Miami Beach F&B Tax
CONTINUED PASSED HORS D’OEUVRES

FROM THE FIELD & FARM
- **Tandoori Chicken Skewer** Mango Chutney, Mint Cilantro Drizzle
- **Mushroom, Brie and Bacon Tartlet** Truffle Essence (available without bacon)
- **Crispy Duck Dumplings** Spicy Mango Dipping Sauce
- **Duck Pizzette** Duck Confit, Arugula Pistachio Pesto, Dried Fig, Goat Cheese
- **Italian Sausage Pizzette** Wild Mushroom, Leek, Gruyere
- **Balinese Chicken Satay** Peanut Sauce, Pineapple Sambal
- **Shredded Ropa Vieja on “Arepa”** Pico de Gallo, Lime Crema
- **Roast Beef ‘n’ Cheddar Sliders** Shaved Sirloin, Aged Cheddar, Brioche
- **Chicken Empanadas** Cuban Sofrito
- **Manchego Stuffed Date** Bacon Wrapped
- **Bistro Sliders** Red Onion Jam, Melted Brie

FROM THE GARDEN
- **Tomato Tartine** Marinated Roasted Tomato, Tapenade Crostini, Ricotta, Truffle Balsamic Vinaigrette
- **Butternut Squash Tartlet** Goat Cheese, Sage, Crushed Hazelnut
- **Roasted Pear Tartlet** Brie & Gorgonzola, Thyme
- **Mushroom Risotto Croquette** Roasted Red Pepper Sauce, Truffle
- **Watermelon Gazpacho Shooter** Avocado, Toasted Pepitas, Basil Oil
- **Mini Black Truffle Grilled Cheese**
- **Vegetable Spring Rolls** Sweet Chile Mango Dipping Sauce
- **Petite Brie en Croute** Cranberry and Pear Compote

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THREE-COURSE PLATED LUNCH

**STARTER SELECT 1**

*Watermelon Gazpacho* Avocado, Toasted Pepitas, Fresh Basil

*Pear and Pecan Salad* Baby Greens, Roasted Pear, Spicy Candied Pecan, Crumbled Blue, Citrus Vinaigrette

*Miami Salad* Romaine, Mango or Papaya (Depending on Season), Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts

*Traditional Caesar Salad* Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons

*Watermelon and Blistered Yellow Tomato Salad* Watercress, Feta, Marcona Almonds, Mint, Olive Oil & Balsamic

*Tri Color Citrus Salad* Frisee, Marcona Almonds, Shaved Manchego, Sliced Dates, Sherry Vinaigrette

**MAINS SELECT 2**

Exact count for each due 10 business days prior to Event

*Herb Roasted Free Range Chicken Breast... $100*
Eggplant Risotto, Artichoke Tomato Relish, Red Pepper Puree

*Za’atar Spiced Loch Duart Salmon... $105*
Black Lentils with Eggplant, Roasted Zucchini, Chermoula, Cucumber Mint Yogurt Sauce

*Cajun Grilled Mahi Mahi... $105*
Grilled Tropical Fruit Salsa, Purple Peruvian Potatoes, Haricot Verts

*Argentinean Marinated Flat Iron... $105*
Smashed Yukon Gold Potatoes, Grilled Mini Peppers, Garden Herb Chimichurri

*Petite Natural Sirloin Filet... $110*
Horseradish & Aged Cheddar Hash Brown, Grilled Asparagus, Sautéed Mushrooms, Pink Peppercorn Demi, Truffle Essence
VEGETARIAN MAINS SELECT 1
Quinoa Stuffed Beefsteak Tomato… $100
Roasted Vegetables, Feta Cheese, Fresh Herbs, Pesto
White Bean Cassoulet… $100
Butternut Squash, Kale, Shiitake Mushroom

DESSERT SELECT 1
Key Lime Tart Key Lime Custard, Sable Crust, Meringue
Chocolate Decadence Dark, Milk and Ivory Chocolate Mousse, Chocolate Almond Sponge
Apple-Cranberry Crumble Sable Dough Crust, Caramelized Apples and Cranberries, Crumble
Millefeuille Caramelized Puff Pastry, Light Vanilla Mascarpone Cream, Served with Berries
Ivory Passion Crème Brûlée Mousse, Mango and Passion Fruit Cream, Tropical Fruit Compote Mix, Coconut and Lime Dacquoise Sponge Cake, White Chocolate
TASTE OF MIAMI BUFFET… $105 per person

SOUP/SALAD
Black Bean Puree Soup  Crema, Avocado, Charred Corn, Toasted Pepitas
Summer in Miami Salad  Romaine, Mango or Papaya, Hearts of Palm, Toasted Coconut, Spiced Macadamia Nuts

MAINS
Mojo Marinated Churrasco  Sofrito and Chimichurri Sauces
Slow Braised Pork Loin  Roasted Tomatillo Sauce
Garlic Grilled Shrimp  Cuban Mojo

SIDES
Roasted Plantains
Brazilian Rice and Beans
Cumin Roasted Baby Carrots or Grilled Mini Peppers

DESSERT DISPLAY
Key Lime Meringue Tartlets
Mini Horchata Cakes
Guava Filled Pastelitos
COASTAL BUFFET... $120 per person

SOUP/SALAD
Cauliflower Bisque Lump Crab
Red White and Blue Salad Frisée & Arugula, Blueberries, Strawberries, Crumbled Goat Cheese, Candied Pistachios, Champagne Dressing

MAINS
Pan Seared Corvina Wild Mushroom Leek Ragout, Truffle Emulsion
Herb Roasted Free Range Chicken Breast Red Pepper Puree, Artichoke Tomato Relish
Seared Natural Sirloin Filet Blue Cheese

SIDES
Celery Root-Potato Puree or Eggplant Risotto
Grilled Asparagus or Broccolini

DESSERT DISPLAY
Guava Mini Cheesecakes
Mini Berry Shortcakes
Spiced Flourless Chocolate Cake
CUSTOM BUTTER CREAM WEDDING CAKE
From Ana Paz or Designs by Edda

BEVERAGES

WELCOME DRINK PASSED POST CEREMONY BASED ON 1 PER GUEST
Mojito or Prosecco Mimosa

OFFERED TABLESIDE WITH DINNER
House Wines, Prosecco Toast
Freshly Brewed Lavazza Tierra Sustainable Regular and Decaffeinated Coffee,
Selection of Organic First Tea, Green and Herbal Teas

THREE HOUR HOSTED WINE & BEER BAR
Heineken, Corona, Budweiser and Budweiser Light, House Selection of Red/White
Wines, Assorted Soft Drinks, Juices, and Bottled Water

BEVERAGE ENHANCEMENT OPTIONS PER PERSON
Add Call Brand Liquor to Bar… $18
Wine & Beer bar overtime per hour… $10
WEDDING INFORMATION

Day-of-Coordinator Service… $550
- Assistance with Ceremony Rehearsal line-up and walk-through the day before your wedding
- On location the day of your wedding to set personal items, assist with line-up for the ceremony and to handle any last minute details
- Please inquire with your Catering Manager for a full list of duties
- Recommendations for a Full-Service Wedding Planner available upon request

Premium Linen & Chair Package…INCLUDED
- Pintuck, Galaxy, Fortuny, Dupioni or Satin Floor Length Cloths OR Allegro
- Plumage Overlays to complement Hotel’s White Floor Length Cloth
- Pintuck, Galaxy or Satin Napkins
- Gold, Silver, Black, White, Mahogany or Natural Wood Chiavari Chairs with Choice of any Chair Pad Fabric/Color in stock

All miscellaneous non-food/beverage charges are subject to 7% Sales Tax
ADDITIONAL INFORMATION

Location Fee... $800-$1500 (Event must conclude by 4pm)

INCLUDES

Ceremony
White wood-style folding chairs, table for the officiate, microphone and speaker (Gazebo only) Beach ceremony includes a bamboo arch with white draping; water station/cloth towels at Boardwalk entrance

Lunch Reception
Tables, banquet chairs/white wood-style folding chairs, white or aqua blue table cloths, white napkins, 8’x 16’ stage (if needed), dance floor, lounge furniture, all tables for DJ, cake, place cards, gifts, etc. The Palms can accommodate a minimum of 30 adult guests and a maximum of 180

Parking
Discounted valet parking at $20 per car for non-overnight guests

Deposit
A non refundable $1,000 deposit is required to secure date and space

Special Meals
Children meals at $35 | Vendor’s meal at $35
Special meals for vegetarians/guests with food allergies can be prepared upon request in advance

Sleeping Rooms
Group rates are available for six or more rooms, to receive a quote please contact Andrea Ferguson, Director of Sales at (305) 908-5473 or aferguson@thepalmshotel.com

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